

OWNER'S MANUAL



You can rely on Defy. To simplify

SOLID PLATE HOBS

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Part Number 067913

Please register your product at
www.defy.co.za

Introduction

Congratulations on the purchase of this quality hob

We, the manufacturer, trust that you will enjoy many years of trouble free use.

Please read these instructions carefully before using the hob.

This book will provide you with information on how to operate and care for your hob in order that you gain the maximum benefit from it.

Unpacking

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Some models feature a protective film over the stainless steel . This film must be carefully removed before using the hob.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Know your product

- **Defy Solid plate hobs are available in two model sizes.:**
- **Gemini 700 CP** model **with** a control panel in black enamel
- **Gemini 700 NCP** model **without** a control panel in black enamel
- **Slimline 600 CP** model **with** a control panel in black enamel
- **Slimline 600 CP** model **with** a control panel in stainless steel
- **Slimline 600 NCP** model **without** a control panel in black enamel
- **Slimline 600 NCP** model **without** a control panel in stainless steel
- **Hobs with control panels** may be used on their own or with an eye –level oven.
- **Hobs without control panels** may only be used when connected to a Defy under-counter oven. The hob controls in this instance, are located on the oven fascia.

Please determine the type of hob you have purchased and read only the instructions pertaining to that model.

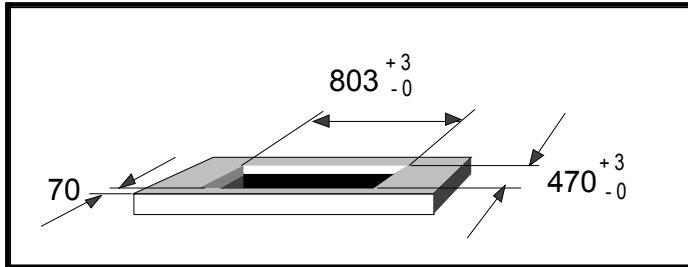
Cupboard design

- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of these characteristics.
- Surfaces and surrounding edges immediately adjacent to the hob should be able to withstand temperatures of up to 100°C without delaminating or discolouring.

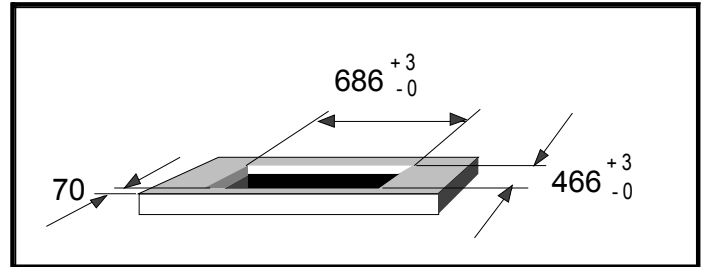
Aperture sizes

Gemini 700 black enamel hobs

WITH a control panel

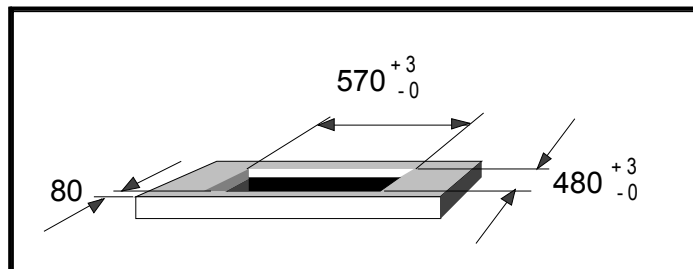


WITHOUT a control panel



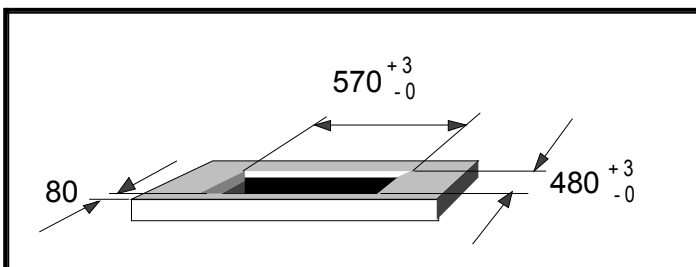
Slimline 600 black enamel hobs

WITH and WITHOUT a control panel

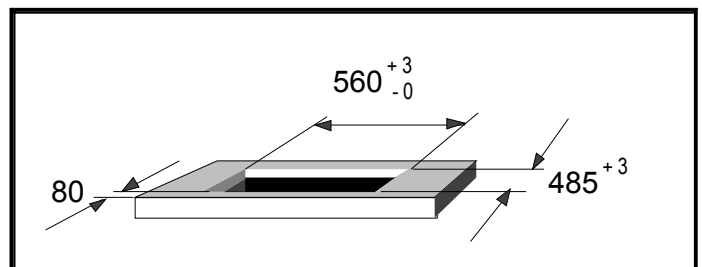


Slimline 600 stainless hobs

WITH a control panel



WITHOUT a control panel



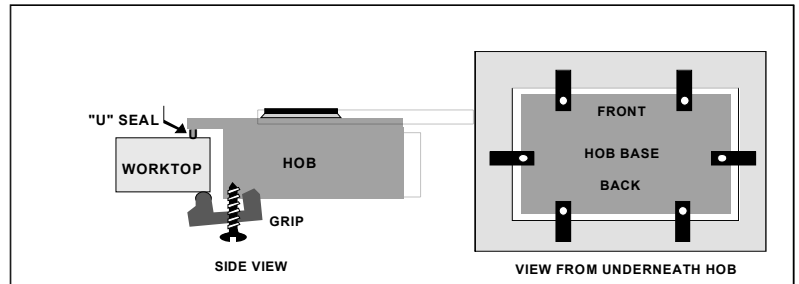
Installation for Solid plate hobs

Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take as a result of an erroneous installation will not be covered by the warranty.

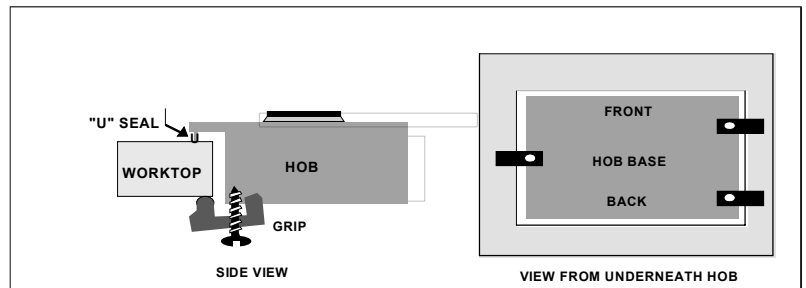
- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop and must be secured using the fixing brackets provided. (see sketch below)
- **Hobs without control panels should be installed directly above the oven.**
- Allow an unrestricted air space of at least 75mm underneath the underside of the hob for ventilation and cooling purposes.
- To avoid liquid spills penetrating between the hob and the worktop, please attach the rubber 'U' seal to the perimeter of the hob. Do not use a silicone sealer.
- Invert the hob on the worktop adjacent to the aperture before making the electrical connection. This will ensure sufficient cable length for subsequent servicing.

Fixing method

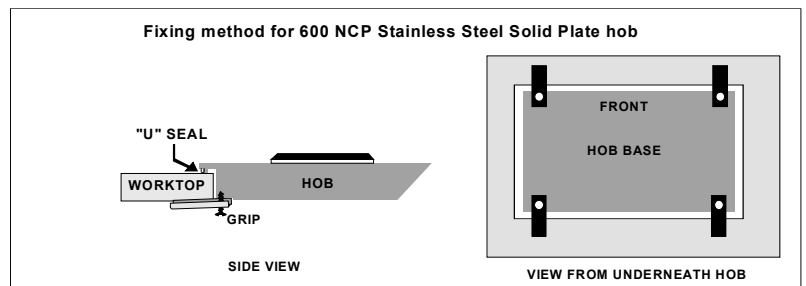
Gemini 700 Black Enamel hobs



Slimline 600 Black Enamel hobs



Slimline 600 Stainless steel hobs



Electrical installation

This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

Hobs with control panels

Earth leakage

This hob should not be connected through an earth leakage system.

Refer to S.A.B.S. 0142

Connection to the power supply must be carried out by a licensed electrician, who will ensure that the hob is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the base cover.

The hob must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.

A means for disconnection must be provided in the fixed wiring.

Note:

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Hobs without control panels

Electrical connection is via connector blocks to the oven below the hob.

Please see the section pertaining to electrical connection as described in the oven manual.

Safety advice

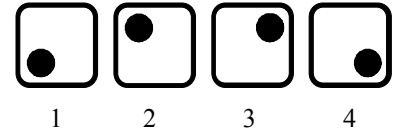
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for preparing food.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the power at the mains in the event of a fault or when cleaning the appliance.

The controls

The plate controls for hobs without a control panel are located on the oven fascia

Plate controls

1. Left front
2. Left back
3. Right back
4. Right front



Ringer timer on Gemini hobs with a control panel only

- The ringer timer may be used for timing a cooking period of up to 60 minutes.
- First wind the timer by turning the knob fully clockwise.
- Return the knob to the desired time period.
- At the end of this period the bell will ring.
- Note: If the timer is not first fully wound the bell may not ring.



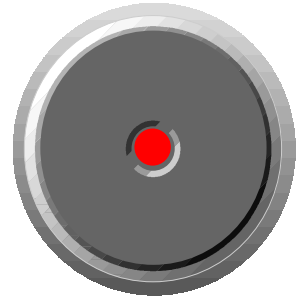
Solid plate - care guide

DO	DO NOT
<p>BEFORE USING THE PLATES FOR THE FIRST TIME SWITCH THEM ON FOR FOUR MINUTES AT THE HIGHEST SETTING THIS ALLOWS THE PROTECTIVE COATING TO BURN IN</p>	<p>DO NOT USE ONE POT ON TWO PLATES</p>
<p>USE POTS THAT ARE SLIGHTLY BIGGER THAN THE PLATE AND THAT HAVE A SMOOTH FLAT BASE</p>	<p>DO NOT USE A POT ON AN UNMATCHED PLATE</p>
<p>TO CLEAN THE PLATE - WIPE IT WITH A DAMP CLOTH OR NYLON SCOURING PAD</p>	<p>DO NOT USE A POT WITH AN UNEVEN BASE</p>
<p>SWITCH THE PLATE ON FOR A SHORT PERIOD TO DRY</p>	<p>DO NOT USE A POT WITH A DIRTY OR WET BASE</p>
<p>TO INHIBIT CORROSION, PERIODICALLY APPLY SALT-FREE VEGETABLE OIL, SEWING MACHINE OIL OR ELECTRICAL HOT-PLATE POLISH, (AVAILABLE FROM DEFY SERVICE CENTRES)</p>	<p>TO CONSERVE ENERGY AND AVOID SPILLS WE RECOMMEND YOU KEEP A LID ON THE POT.</p>

Solid plates

Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.



Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from splatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plates.
- **DO NOT USE A STEAM CLEANER.**
- After cleaning, dry the plates by switching them on for a short while.
- To prevent rust, periodically apply some, sewing machine oil or electrical hotplate polish available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.

Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.
- **Plate controls**
- Select the heat level by turning the relevant plate control knob to the required setting.
- The higher the number selected, the hotter the temperature of the plate will be.
- The plate indicator light will glow when a plate is switched on.

NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

Care guide for Slimline Stainless Steel models

CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning.	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints.	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning.	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface.
	Wipe with a little baby oil and a soft lint free cloth. Buff to shine.	Apply whenever necessary.
Stubborn stains and Discolouration.	Use a little Ceran cleaning paste. (available from Defy Service Centres). Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method.
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dish-washing liquid).Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron-free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

IT MUST BE APPRECIATED THAT SOME OF THE SUGGESTED PROCEDURES WILL ALTER THE SURFACE APPEARANCE OF THE TREATED AREA. THEY SHOULD THEREFORE BE APPLIED WITH DUE CONSIDERATION AND CARE.

Technical Specifications

Model	GEMINI SOLID PLATE	SLIMLINE SOLID PLATE
Volts	230V –250V 50Hz~	230V –250V 50Hz~
Amperes	30	30
Plate power rating (W)		
Large plate front	2000	2000
Small plate front	1500	1000 (Black model) 1500 (Stainless steel models)
Small plate back	1000	1000
Large plate back	1500	1500
Hobs with control panels		
Integrated	Yes	Yes
6 Heat switches	4	4
Indicator lights	4	4
Available in:		
Black enamel	Yes	Yes
Stainless steel	No	Yes

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Problem check

Before calling a service technician to assist with a problem,

PROBLEM

SOLUTION

The plates do not work

Check there is power to the wall switch.

Solid plates are rusting

Clean plates with a nylon brush, wipe off and dry. Apply a thin coating of salt free vegetable oil or hotplate polish available from Defy Service Centres

The timer on Gemini hobs make a clicking noise

This is normal. Timers do make a clicking noise.

Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

Owner's responsibility

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.
- Rusted or corroded solid plates.

Purchase details

For future reference, record the listed information in the space below. The Serial number may be found on the label attached to the hob base.

Serial No: _____

Date of purchase: _____

Purchased from: _____

Defy Service Centres

If you have followed the instructions and still have a problem, contact the nearest Defy Technical Support Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

BLOEMFONTEIN 160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN 5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021 526 3000
CapeTown.Service@defy.co.za

DURBAN 35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON 16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG Cnr. Mimetes & Kruger Sts. Denver ext.12
Commercial Head Office,
Administration, Distribution, National Groups,
Tel. Sales, Contracts and Credit.
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE 87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH 112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA. Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED AGENTS.
FOR FURTHER DETAILS PLEASE CONSULT THE NEAREST REGIONAL**

Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LTD manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.
CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.
2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.
5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.
7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.